

4 Servings

Arredhama Bean Soup

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| 8 cups potatoe broth | 1 carrot, chopped |
| Vege broth or water | $\frac{1}{2}$ tsp. ea. thyme & basil |
| 1 cup dried baby lima beans | $\frac{1}{2}$ tsp. pepper |
| $\frac{1}{2}$ cup onion, chopped | 2 clove garlic, minced |
| 1 clove garlic, minced | $\frac{1}{4}$ cup chopped parsley |
| 1 Tbsp butter | parmesan cheese |
| | salt to taste. |

Simmer beans in broth 1 hr. Sauté onion & garlic in butter, stir in carrots, herbs & pepper - set aside. After beans are cooked, stir in vege mixture, simmer covered 30 min. Purée half the bean w/ some of liquid, rest of garlic & parsley. Heat to steaming, salt to taste & serve.